

IMPORTANT SAFETY INFORMATION

PLEASE READ AND FOLLOW THESE IMPORTANT INSTRUCTIONS FOR THE SAFETY OF YOUR HOME AND OF THE PEOPLE LIVING IN IT.

Save this Manual for local electrical inspector's use.

Read and save these instructions for future reference.

Observe all governing codes, ordinances and regulations.

WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

-Do not store or use gasoline or other flammable substances in the vicinity of this or any other appliance.

- Installation and service must be performed by a qualified installer or a service agency.



WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result overheating of the oven.



Warning!

This range can tip. Injury to persons could result.

Install anti-tip device shipped with range. See Installation Instructions.

WARNING

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only.

Do not use this appliance to heat a room.

Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.

Before beginning installation, please read these instructions completely and carefully.

Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.

Please ensure the range is properly grounded.

The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

The plug should always be accessible.

Installation must conform with local codes or in the absence of codes. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.



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Model PRO304INSX [M70QPTU1XE.UP]

From the desk of the President

Dear new owner of a Bertazzoni product,

I want to thank you for choosing one of our beautiful PRO ranges. We know that you have many brands and products to choose from and we are thrilled that you have decided to take one of our products into your home.

We take as much pride in making our ranges as we hope you will in owning them. My family started manufacturing cooking appliances in 1882. Each of our products is a blend of Italian design finesse and superior appliance technology. While we can not replace your unique talent at cooking delicious recipes for yourself, your family and your friends, we try our best to make cooking easier, more effective and more fun.

Our appliances are designed according to the strictest safety and performance standard for the European and the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your Bertazzoni product.

This manual will help you learn to use the product in the safest and most effective manner and care for it so that it may give you the highest satisfaction for years to come.

The manual also includes directions for the professional installer that will install the product in your home. We recommend using factory-trained professionals for the delicate task of installing and testing appliances in your home. Please call Customer Service if you need help locating a factory-trained professional installer in your area.

Please keep this manual for future use.

Grazie!

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WARRANTY AND SERVICE

All Bertazzoni products carry a 2 year parts and labour warranty.

Service on all Bertazzoni products shall be carried out by factory-trained professionals only.

For warranty service please contact Customer Service at the numbers indicated below.

CUSTOMER SERVICE

English/Spanish hotline (866) 905-0010

French (800) 561-7625

Fax (714) 428-0040

Email

BERTAZZONIH@SERVICEPOWER.COM

Mailing address

SERVICEPOWER
1503 South Coast drive
Suite 320
Costa Mesa CA 92626

REPLACEMENT PARTS

Only Bertazzoni replacement parts may be used in performing service on the appliance.

Replacement parts are available from factory authorized parts distributors.

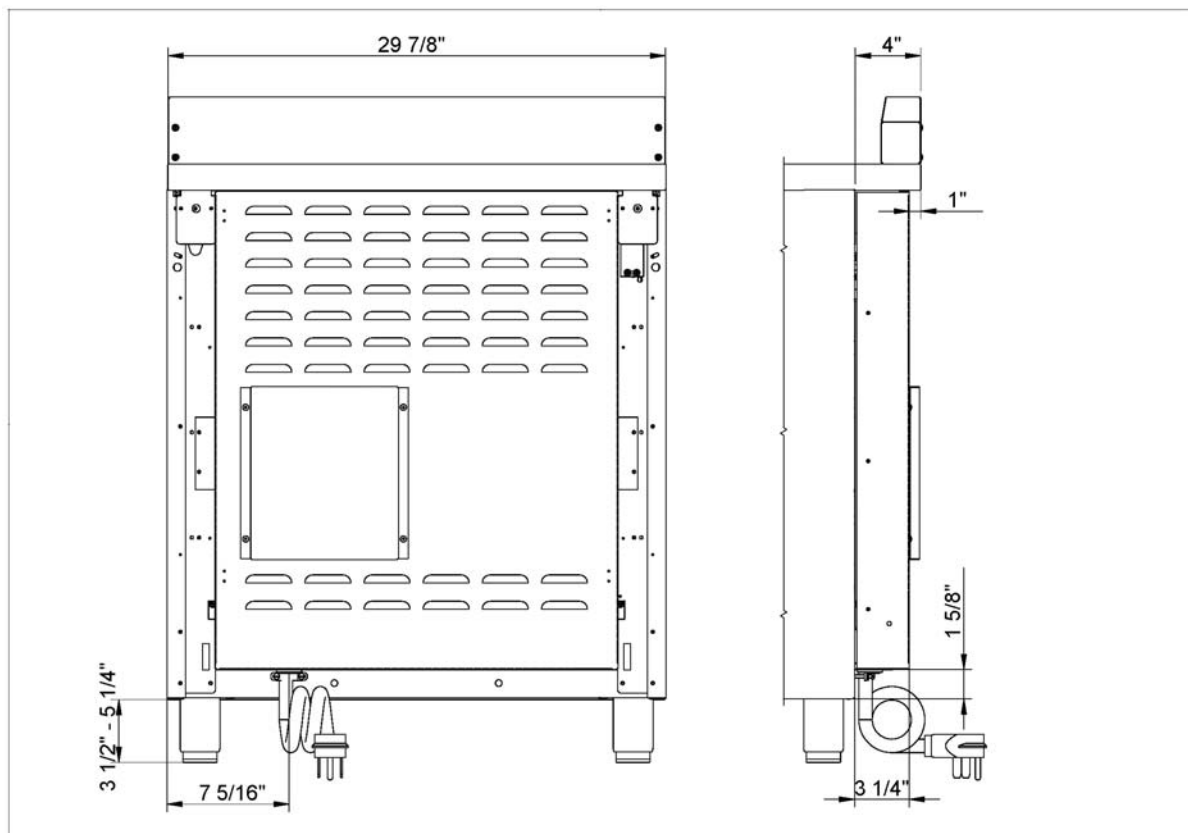
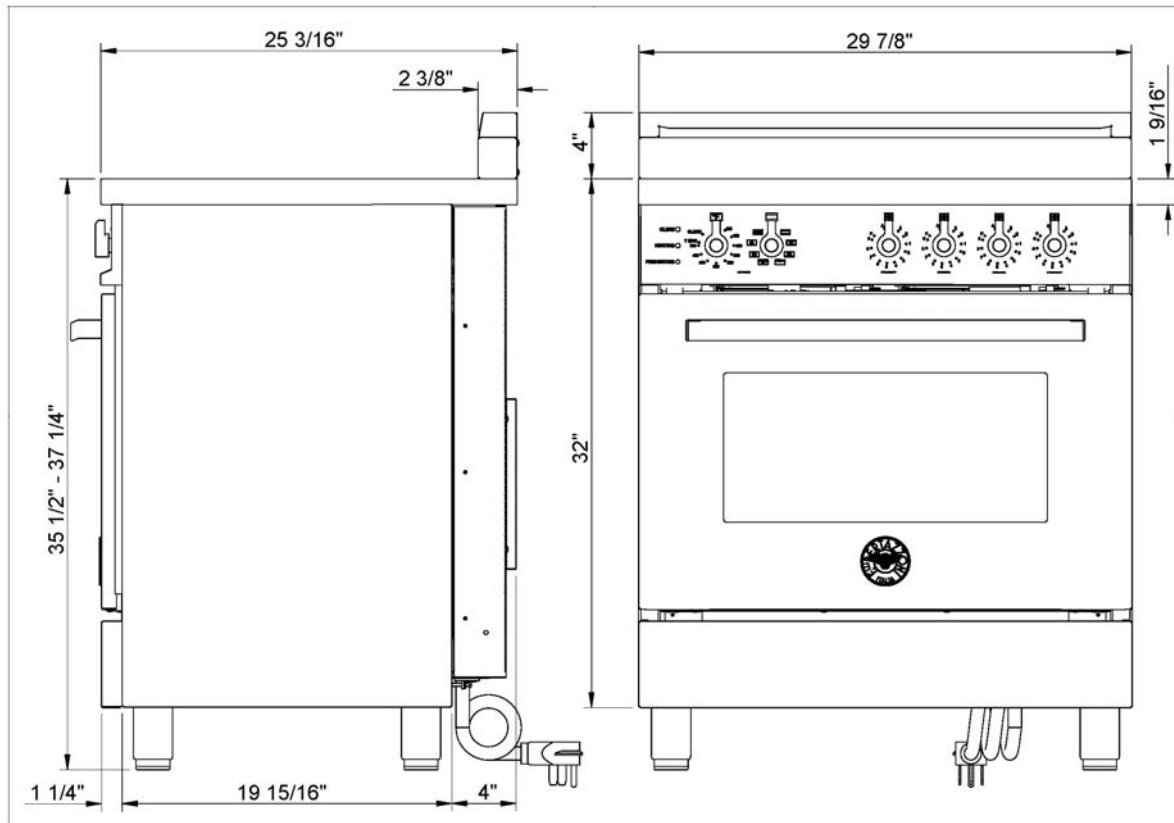
AP Wagner	PHONE 1 888 279 2463	FAX 716 856 4779
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Reliable Parts	PHONE 206 5758818	FAX 206 5750910
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Coast	PHONE 800 821 0244	FAX 604 321 6646
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RODUCT SPECIFICATIONS

Dimensions (insert drawings front, side and back)



BEFORE INSTALLATION

This appliance shall only be installed by an authorized professional.

This appliance shall be installed in accordance with the manufacturer's installation instructions.

This appliance must be installed in accordance with the norms & standards of the country where it will be installed. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conform to American National Standards.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*.

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

WARNING!

Do not use aerosol sprays in the vicinity of this appliance while it is in operation

ROOM VENTILATION: An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

INSTALLING THE LEGS

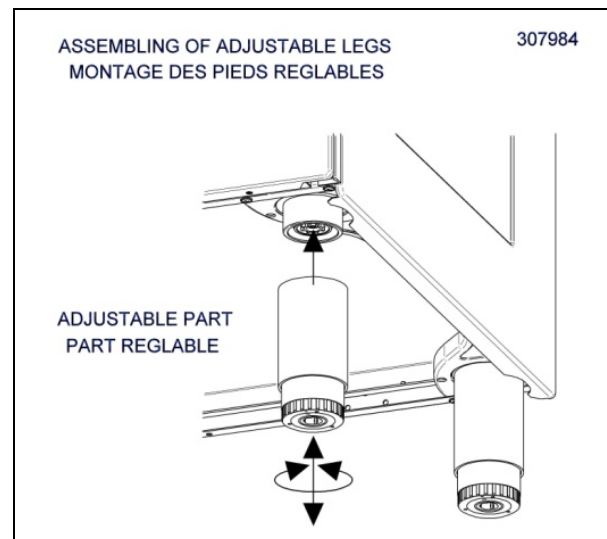
Bertazzoni ranges must be used only with the legs properly installed.

Four height-adjustable legs are shipped with the range in the polystyrene container situated over the appliance.

Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.

After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit.

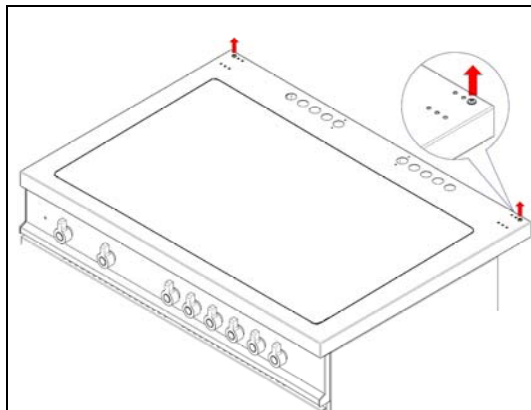
Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.



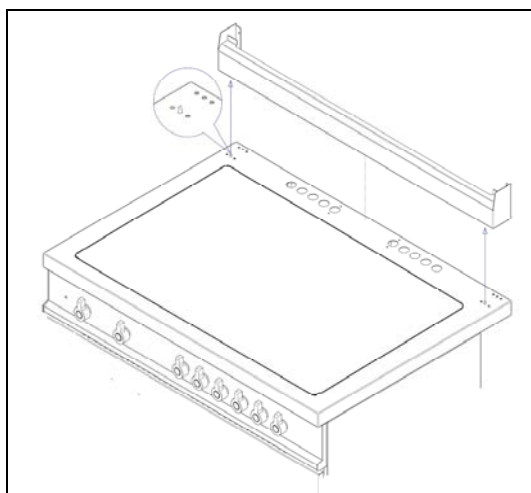
INSTALLING THE BACKGUARD

The back guard must be installed prior to operation of the appliance for appropriate ventilation of the oven compartment.

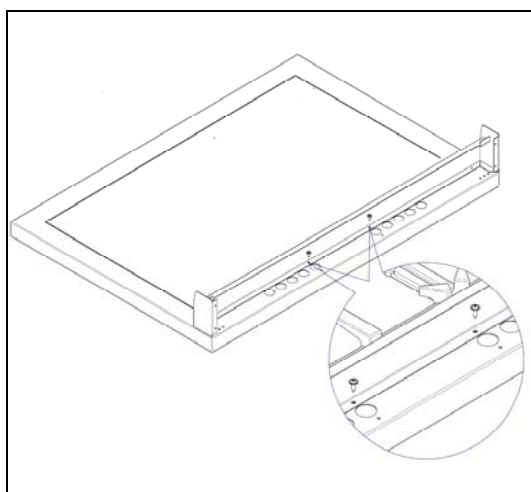
Remove n°2 screws fixing worktop as shown below.



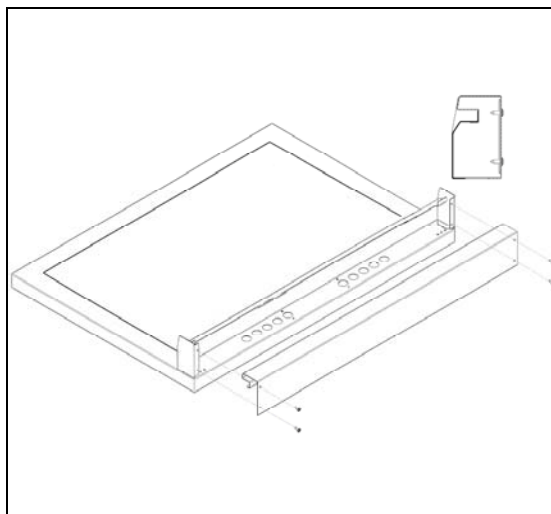
Place front part of the backguard and attach it from bottom side with the two removed screw (point 2) as shown below.



Fix the front part of the backguard with the screws supplied with the backguard kit.



Assemble back part with front part of the backguard and fix them with a screws supplied with the backguard kit.



INSTALLING THE ANTI-TIP Stability DEVICE

The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below.

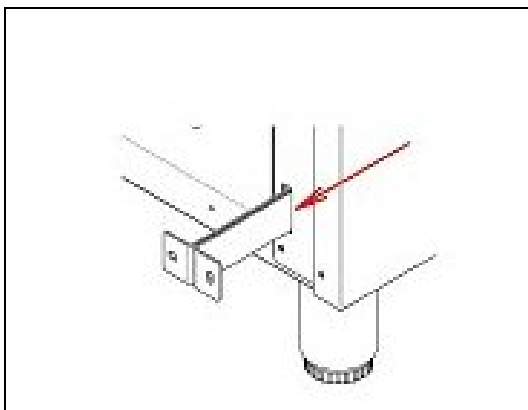
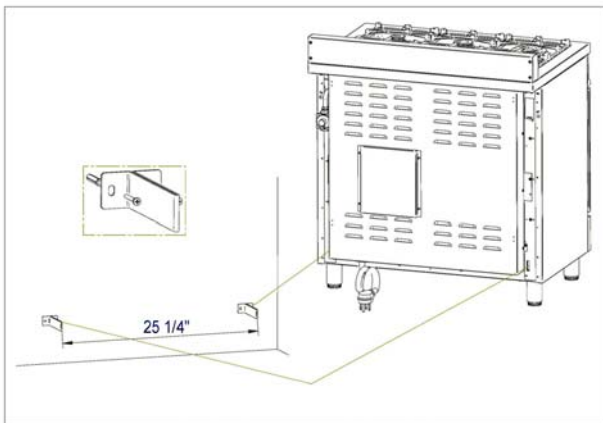
The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled.

Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.

Position the two anti-tip brackets on the wall at the desired height plus $\frac{1}{8}$ " (0.32 cm). The brackets must be placed at $2\frac{5}{16}$ " (6,0 cm) from the side of the range. The distance between the two brackets is $25\frac{1}{4}$ " (64,1 cm).

Secure the brackets to the wall with appropriate hardware.

Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range.

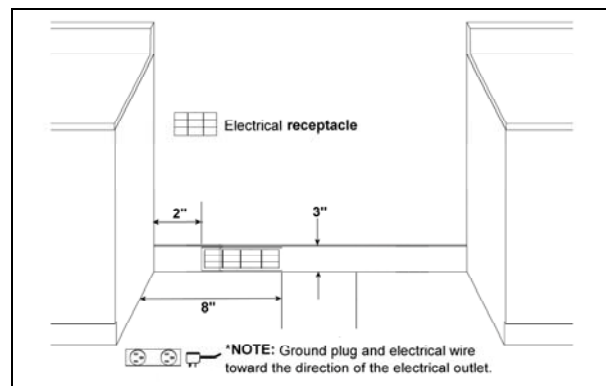


INSTALLATION REQUIREMENTS

ELECTRICAL

A properly grounded and horizontally-mounted electrical receptacle Type NEMA 14-50R should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product); refer to ELECTRICAL CONNECTION section pag. 12.

Check all local code requirements.



INSTALLATION ADJACENT TO KITCHEN CABINETS

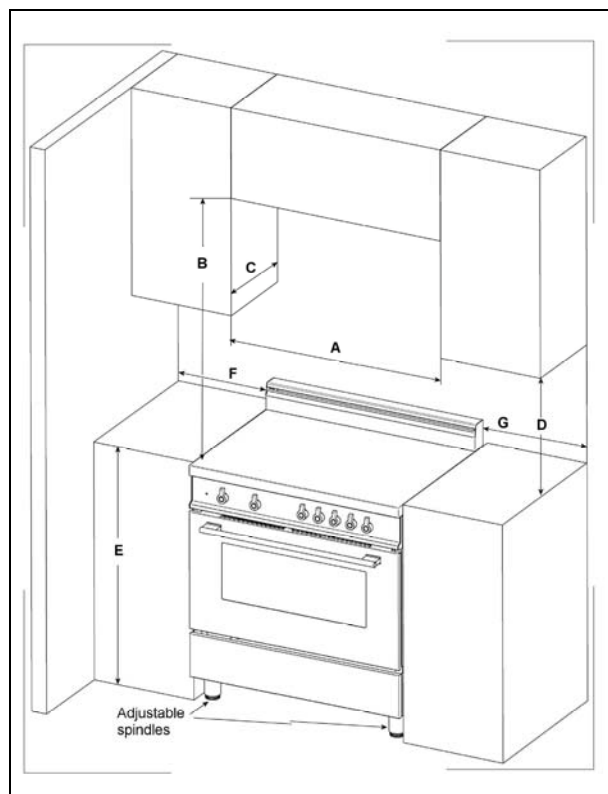
This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm from the floor).

For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

ATTENTION: the range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36" (91.4 cm) high. The minimum side clearance in such cases is 6" (15.2 cm).

Wall cabinets with minimum side clearance must be installed 18" (45.7 cm) above the countertop with countertop height between 35 1/2" (90.2 cm) and 37 1/4" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm)

A	30" (76,2 cm)
B	36" (91,5 cm)
C	13" (33,0 cm)
D	18" (45,7 cm)
E	35 1/2"(90,2 cm) / 37" 1/4 (94,6 cm)
F	6" (15,2 cm)



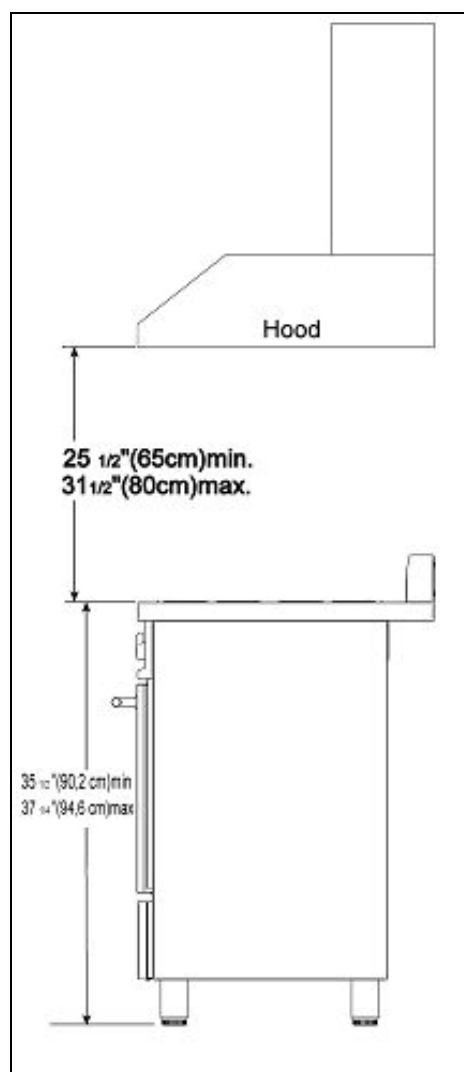
EXHAUST HOOD INSTALLATION

This range will best perform when used with PRO line Bertazzoni exhaust hoods. These hoods have been designed to work in conjunction with the Bertazzoni range and have the same finish for a perfect look.

For maximum performance, the height of the bottom of the hood from the worktop should be between 25 1/2" (65 cm) and 31 1/2" (80 cm). This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood.

Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements.

Refer to the range hood installation instructions provided by the manufacturer for additional information.



ELECTRICAL CONNECTION

The appliance shall be connected to a single phase electric line rated at 120/208Vac or 120/240Vac and 60Hz frequency.

Electric power rating:

- 120/208Vac: 11800 Watt or 53 A max.
- 120/240Vac: 12900 Watt or 56 A max.

Oven heating elements power rating:

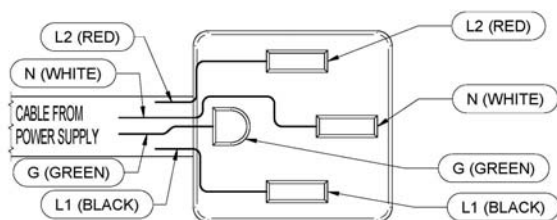
- Oven bake element = 2100 Watt
- Oven circular element = 3300 Watt
- Oven broil element = 3400 Watt

Induction heating elements power rating:

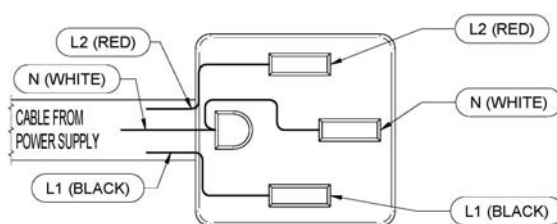
- Ø 210 induction element = 2300 – 3700 Watt
- Ø 180 induction element = 1850 – 3000 Watt (nr.2 zones)
- Ø 145 induction element = 1400 – 2200 Watt

Install a suitable electric power supply receptacle connection type NEMA 14-50R able to support a load of at least 50 A (per line) according to local code requirements. For four or three wires power supply connection system see diagram below.

FOUR-WIRE CONN.RECEPTACLE NEMA 14-50R



THREE-WIRE CONN.RECEPTACLE NEMA 14-50R



Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

OPTION 1 – FOUR Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)

- Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire

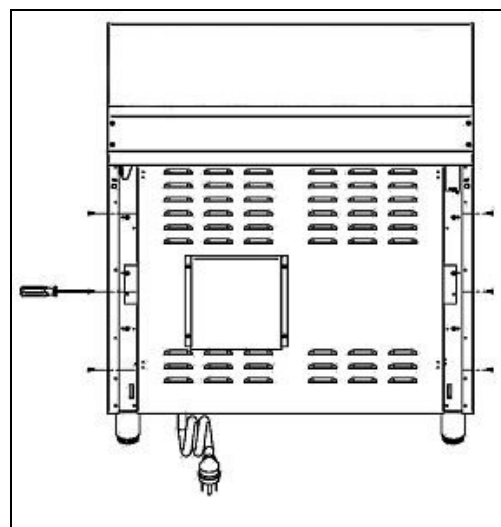
OPTION 2 - THREE-Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL with the GROUND receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire

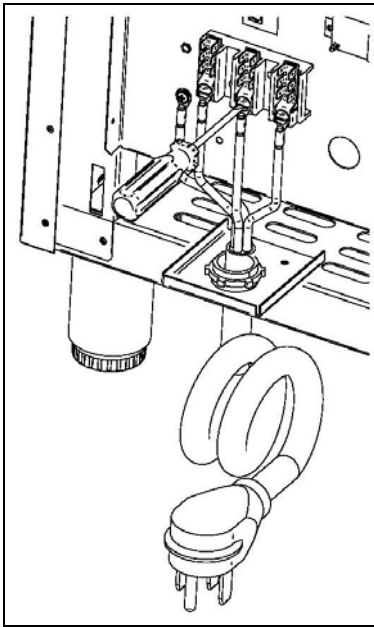
DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER type of PERSONAL INJURY.

The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2x6AWG (L1, L2)+2x8AWG (N, G) rated 300V, 50A with fused plug type NEMA 14-50P; cable length 1,5 m.; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and following carefully the instructions and diagrams below:

- 1) Disconnect appliance from electrical power supply receptacle
- 2) Slide out the appliance from installation place to access to back enclosure panel
- 3) Remove back enclosure panel by removing the 6 screws as shown below.



- 4) Loosen strain relief by unscrewing the two strain relief's screws as in diagram.



- 5) Remove damaged supply cord set by taking off the 4 electrical connection screws (block L1, N, L2 and Ground screw, see diagram)
- 6) Insert the new supply cord set in the strain relief and lock it with two strain relief's screws in suitable position.
- 7) Fix well the ring terminals G, L1, N, L2 of the new supply cord set as shown in diagram with its 4 screws
- 8) Re-install the back enclosure panel with 6 screws
- 9) Slide the appliance back into its proper location
- 10) Re-connect the appliance to the electrical power.

ELECTRICAL GROUNDING

This appliance is equipped with a four-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING!

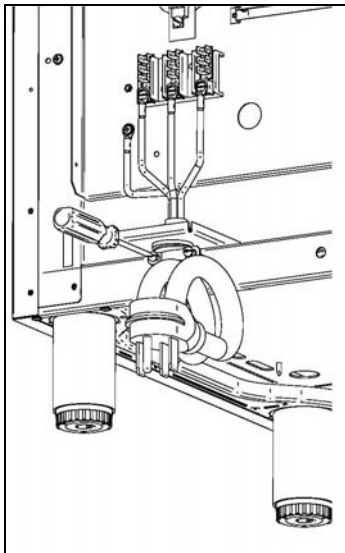
ELECTRICAL SHOCK HAZARD

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Provide appropriate ground for the appliance.

Use copper conductors only.

Failure to follow these instructions could result in serious injury or death



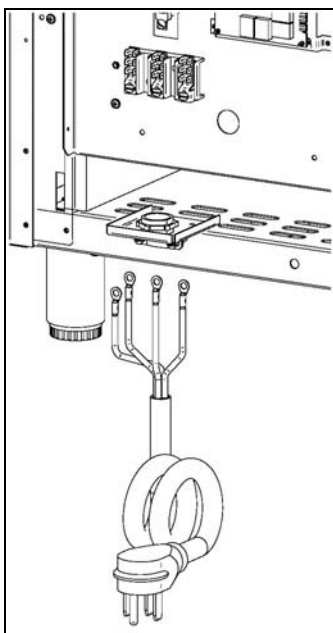
CAUTION

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation.

Verify proper operation after servicing

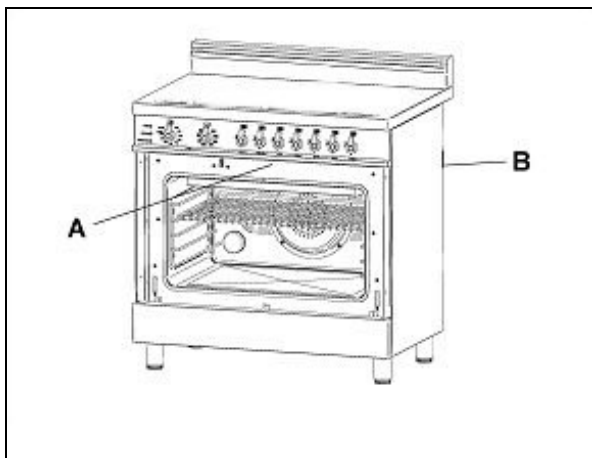
APPLIANCE SERVING

Before carrying any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.



LOCATION OF APPLIANCE PLATES

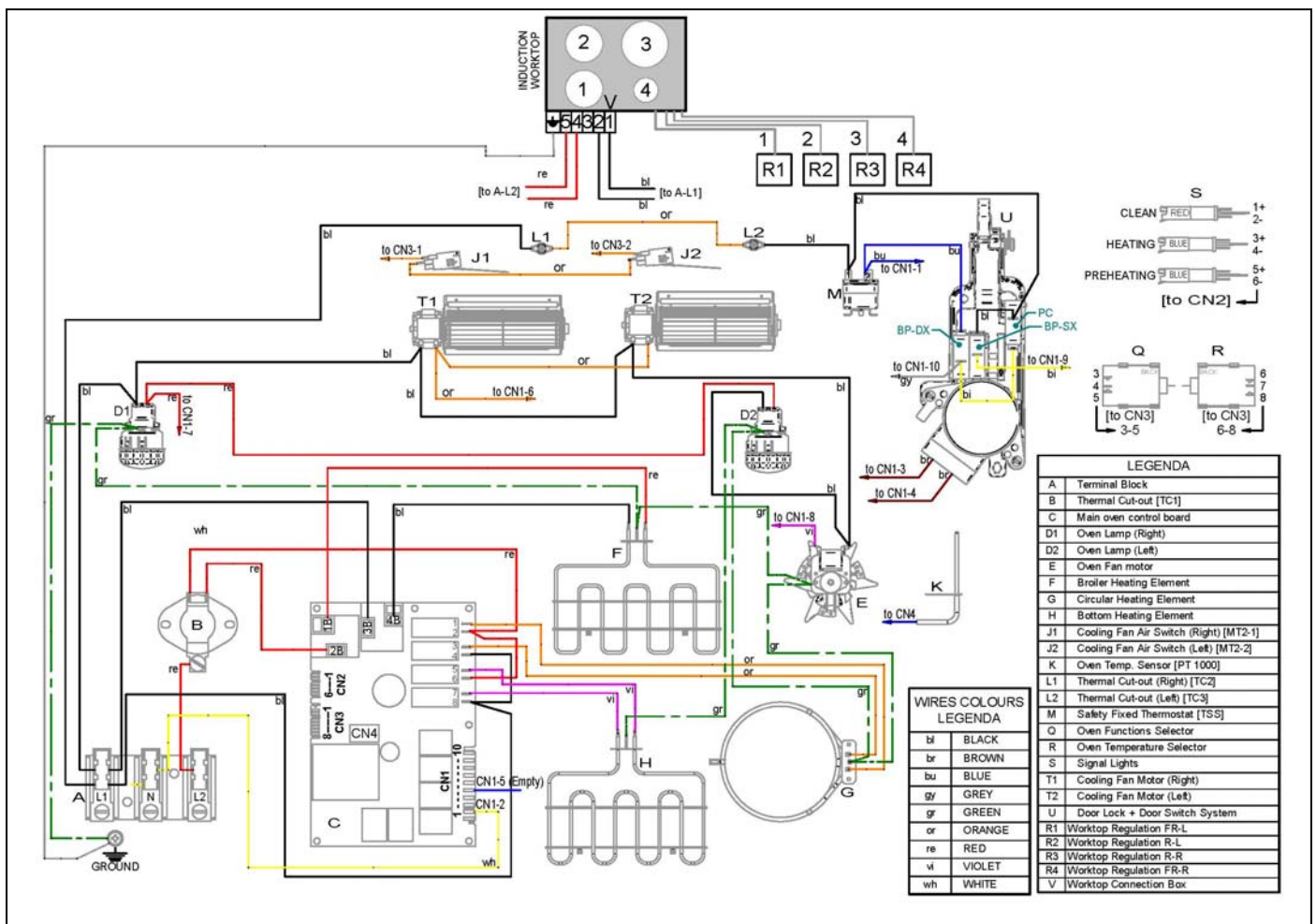
The data rating plate shows the model and serial number of your range. It is located under the front edge of the range cooktop, and is visible when the oven door is open (see illustration)



A= Rating plate(s) located under front edge of cooktop

B= Wiring / schematic diagram placed on backside panel and on installation booklet

WIRING DIAGRAM



INSTALLATION Checklist

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?

FINAL PREPARATION

All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.

If build-up occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

Before using the oven for food preparation, wash the cavity thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wiped dry.

USER MANUAL

IMPORTANT

Take care of reset all worktop / oven/broiler burners controls in OFF position after use of the appliance.

WARNING!

Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician.

Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Do not to cover the holes inside the oven with aluminium foil.

Do not to cover the worktop with aluminium foil.

Do not store any flammable object or objects under pressure in the storage compartment.

Keep the area of operation of the range free from combustible materials, gasoline and other flammable vapours and liquid.

Do not store dangerous or flammable materials in the cabinets above the appliance, since this may result in a potential fire hazard.

Do not use the appliance for space heating.

Do not use aerosol sprays in the vicinity of the appliance while cooking.

Do not sit or step on the oven door.

Do not use oven compartment for storage.

Use Care When Opening Door. Let hot air or steam escape before removing or replacing food

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Keep oven vent ducts unobstructed.

Always place oven racks in desired location when oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Do not touch heating elements or interior surfaces of oven.

Do not clean oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaning products. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean only parts listed in manual.

Before starting the self-cleaning cycle of the oven, remove broiler pan and other utensils.

Do not use water on greasefires.

Smother fire or flames or use dry chemical or foam-type extinguisher.

ROOM VENTILATION

The use of a cooking appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (400 CFM minimum). Activate the exhaust fan/range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window.

USING THE INDUCTION HOB

HOB CONTROL KNOB

These knobs provide control of the ceramic hob's cooking zones.

The zone it controls is shown above each knob.

Turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9.

The working power is shown by a display on the hob.

Heating accelerator

Each cooking zone is equipped with a heating accelerator.

This system allows the zone to be operated at peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display on the hob.

You now have 3 seconds to select the heating setting of your choice. Once a setting between 1 and 9 has been selected, "A" and the chosen setting will flash in alternation on the display.

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.

Power Function

The power function allows the user to operate each heating zone continuously at the maximum power for a time of no more than 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat.

Turn the knob clockwise and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the corresponding zone display.

After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.

However, the power function can be turned off at any time by reducing the heating level.


When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (left rear zone) might be reduced to supply the maximum available energy to the first zone.

Consequently, the power function takes priority over the heating accelerator.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

Holding Function

The holding function keeps the temperature of the bottoms of pans at about 110°F/42°C or 160°F/70°C. This allows foods to be kept hot with optimal energy consumption and to be heated gently. The holding function can be kept in operation for up to 2 hours.

The holding function is  and is indicated by the relevant symbols on the cooking zones.

HOB

ATTENTION:

Metal items such as cutlery or lids must never be placed on the surface of the hob since they may become hot.

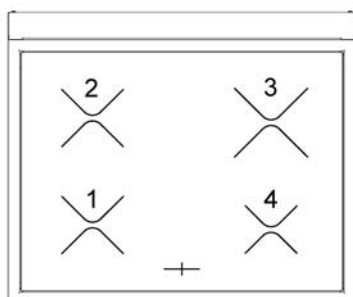
Cooking zones

The appliance is equipped with 4 cooking zones having different diameters and powers. Their positions are clearly marked by rings, while the heating power is only released in the area shown on the ceramic hob. The 4 cooking zones are of induction type and start to heat up a few seconds after they are switched on. The heat level of each zone can be regulated from the minimum to the maximum setting using the knobs on the front panel.

Underneath each cooking zone there is a coil called an *inductor*, supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the high-frequency currents concentrate directly on the bottom of the pan and produce the heat needed to cook the foods. The 4 lights between the cooking zones come on when the temperature of one or more cooking zones exceeds 140°F/60°C. The lights go out when the temperature drops to below about 140°F/60°C.

SURFACE HOTPLATES

1. Medium induction element
2. Medium induction element
3. Big induction element
4. Small induction element



one num:	Zone diam:	Power absorption	
		Normal operation:	With power function:
1	180 mm	1850W	3000W
2	180 mm	1850W	3000W
3	210 mm	2300W	3700W
4	145 mm	1400W	2200W

When the hob is used for the first time, it should be heated to its maximum temperature for long enough to bum off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

TYPES OF PANS

This type of appliance can only operate with pans of special kinds.

The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.

Vessels made from the following materials are not suitable:

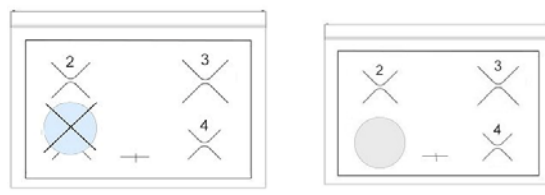
- glass;
- porcelain;
- pottery;
- steel, aluminium or copper without magnetic bottom;

To check that a pan is suitable, simply place a magnet close to its bottom:

if the magnet is attracted, the pan is suitable for induction cooking. If no magnet is to hand, put a little water in the pan, place it on a cooking zone and switch it on. If the symbol appears on the display instead of the power, the pan is not suitable.

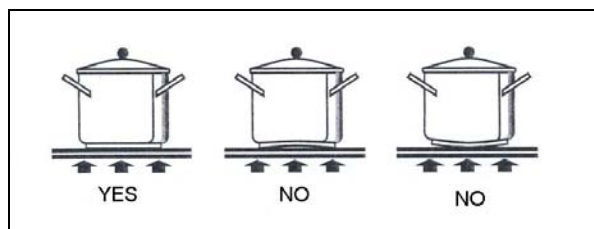
The pans used for cooking must have certain minimum diameters to ensure satisfactory operation.

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the cooking zone.



Zone number	Pan minimum diameter
1	110 mm
2	110 mm
3	140 mm
4	90 mm

Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom.



Pan present device

Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is present on the cooking zone and properly positioned. If the user attempts to switch on the cooking zone with the pan not positioned properly or with a pan which is not of suitable material, a few seconds after the zone is switched on the U symbol will appear to warn the user that an error has been made.

Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing 'H' may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted while the 'H' is flashing; proceed as described in point "3".

Locking-out the hob

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on.

With the cooking zones off, turn the knobs of zones 1 and 2 to the left simultaneously until "L" appear on the power display and then release the knobs.

To deactivate it, repeat the same procedure: the cooking zone displays will stop displaying the “L”, indicating that the cooking zone lock-out function has been deactivated.

Attention:

Take care not to spill sugar or sweet mixtures onto the hob during cooking, or to place materials or substances which might melt (plastic or aluminium foil) on it; if this should occur, to avoid damage to the surface, turn the heating off immediately and clean with the scraper supplied while the cooking zone is still warm. If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.

Important!

Keep a close eye on children because they are unlikely to see the residual heat warning lights. The cooking zones are still very hot for some time after use, even if they are switched off. Make sure that children never touch them.

WARNING: Under no circumstance use aluminium foil or plastic containers to hold the food while cooking on a glass-ceramic hob.

WARNING: Do not soak removable heating elements – heating elements should never be immersed in water.

WARNING: Do not touch the cooking area as long as the light indicating residual heat on the glass-ceramic hob, is “on”; this indicates that the temperature in the relative area is still high.

WARNING: Never place pan with bottoms which are not perfectly flat and smooth on the hob.

WARNING: If you notice a crack in the ceramic hob, disconnect the appliance from the electricity supply and contact a service centre.

WARNING: Your glass-ceramic hob is thermal shock resistant and resistant to both heat and cold.

If you drop a heavy pot on your hob it will not break.

On the contrary, if a hard object, such as the salt shaker or the spice bottle strikes the edge or the corner of the hob, the hob may break.

WARNING: never use the glass-ceramic hob as support surface.

WARNING: Do not cook on broken cook-top.

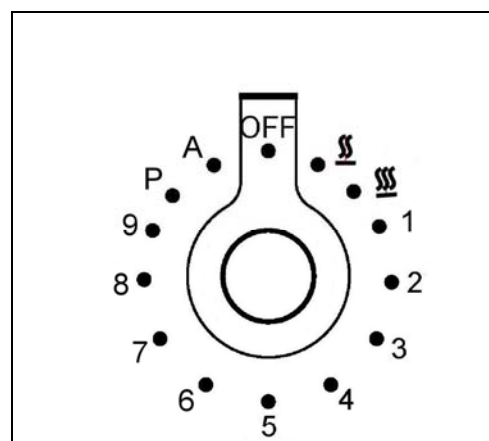
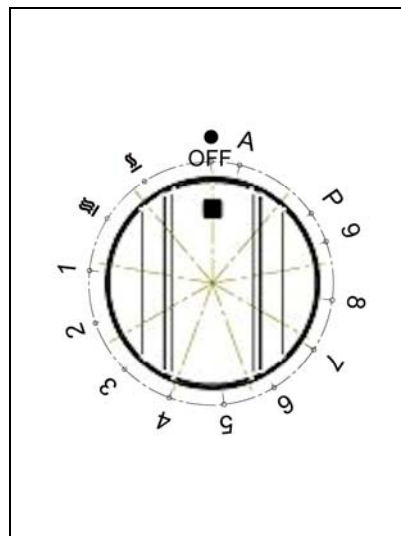
WARNING: Clean cook-top with caution. Some cleaners can produce noxious fumes if applied a hot surface.

SURFACE COOKING

IMPORTANT

Take care of reset all worktop/oven/broiler burners controls in OFF position after use of the appliance.

SYMBOLS



Induction position (in this case front right induction element).

OVEN COOKING

WARNING!

Use Care When Opening Door. Let hot air or steam escape before removing or replacing food.

Do Not Heat Unopened Food Containers. Build-up of pressure may cause container to burst and result in injury.

Keep Oven Vent Ducts unobstructed.

Placement of Oven Racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Do Not Clean Door Gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket

Do Not Use Oven Cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean Only Parts Listed in manual.

Before Self-Cleaning the Oven. Remove broiler pan and other utensils.

IMPORTANT

In case of electric power failure reset oven/broiler controls in off position and not attempt to use oven/broiler till electric power has been restored.

CAUTION

Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN

Heating elements may be hot even though are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come into contact with the heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns, for example, oven vent openings and surfaces near these openings, oven doors, oven glass window.

WARNING

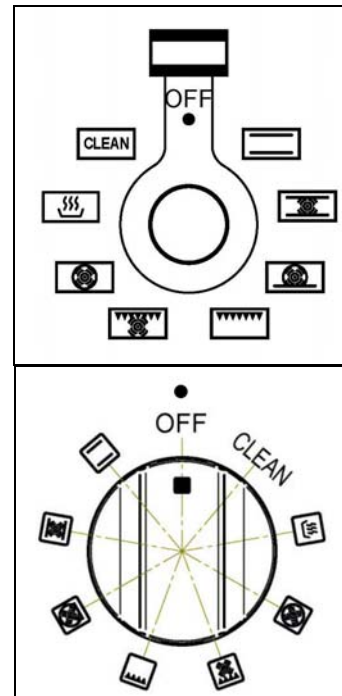
TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, THE APPLIANCE MUST BE SECURED WITH A PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, REMOVE THE APPLIANCE FROM THE WALL AND VERIFY THAT THE ANTI-TIP DEVICES ARE ENGAGED.

IMPORTANT

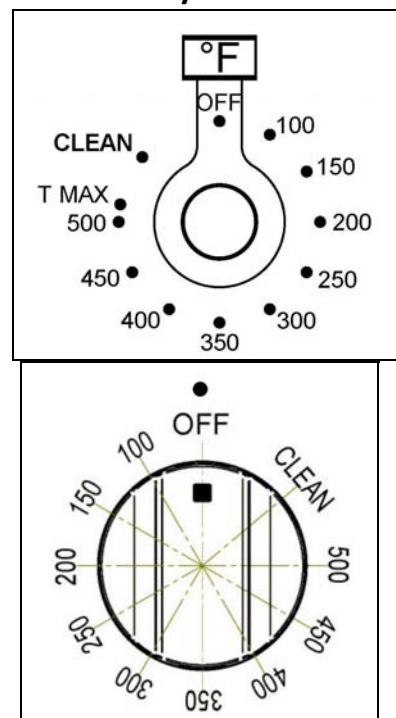
Take care of reset all worktop/oven/broiler burners controls in OFF position after use of the appliance.

SYMBOLS

OVEN FUNCTIONS SELECTOR



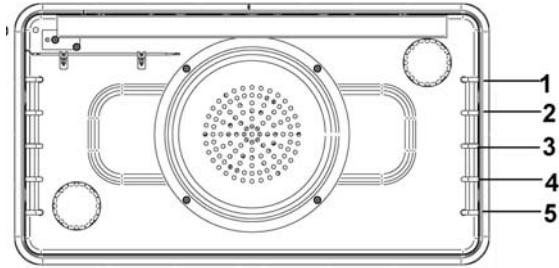
TEMPERATURE/CLEAN SELECTOR



OVEN RACKS

Bertazzoni ranges are equipped with commercial grade shelves and an enamel cooking tray.

Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between top and bottom guide in any of the 5 positions available.



To keep the oven as clean as possible, cook meat on the tray .





When available, always follow recipe book directions. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.









ATTENTION!

When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.

OVEN FUNCTION SELECTOR

The oven has 8 functions defined for the following operations (from OFF position in clockwise direction):

-  **BAKE** (Broiler + Bottom heating elements) to be used with oven temperature from 100°F/38°C to 500°F/260°C.
-  **CONVECTION BAKE** (Broiler + Bottom heating elements + fan) to be used with oven temperature from 100°F/38°C to 500°F/260°C.
-  **TURBO** (Circular + Bottom heating elements + fan) to be used with oven temperature from 100°F/38°C to 500°F/260°C.
-  **BROILER** (Broiler heating element) to be used with temperature selector at 500°F/260°C for broiling

-  **CONVECTION BROILER** (Broiler heating element + fan) to be used with temperature selector at 500°F/260°C for convection broiling
-  **CONVECTION** (Circular heating element + fan) to be used with oven temperature from 100°F/38°C to 500°F/260°C.
-  **DEHYDRATE** (Bottom heating element + fan) to be used with temperature selector at 100°F/38°C (corresponding to an internal oven setup fixed temperature of 100°F/38°C)
-  **PROOFING** (Bottom heating element) to be used with temperature selector set at 150°F/65°C (corresponding to an internal oven setup fixed temperature of 100°F/38°C)
-  **WARMING-Level 1** (Bottom heating element) to be used with temperature selector set at 200°F/95°C (corresponding to an internal oven setup fixed temperature of 140°F/60°C)
-  **WARMING-Level 2** (Bottom heating element) to be used with temperature selector set at 250°F/120°C (corresponding to an internal oven setup fixed temperature of 170°F/77°C)
-  **WARMING-Level 3** (Bottom heating element) to be used with temperature selector set at 300°F/150°C (corresponding to an internal oven setup fixed temperature of 220°F/105°C)
-  **CLEAN** (Broiler + Bottom heating elements) to be used with temperature selector set at CLEAN for automatic self-cleaning cycle at a temperature of about 840°F/450°C (see proper chapter "SELF CLEANING THE OVEN" pag.27 for details) .

USING THE OVEN

OVEN LIGHT

The appliance is equipped with two oven lamps that light up when the oven door is opened or each time the oven is in operation. They are turned off during the cleaning cycle.

COOLING FANS

The appliance is equipped with two cooling fan motors that activate when the oven is in operation for cooking or cleaning, except in case of DEHYDRATE and PROOFING functions. In stand-by condition (both selector in OFF position) the cooling fan motors operate if oven temperature exceeds approximately 430°F/220°C and stop automatically when oven temperature drops below approximately 285-360°F/140-180°C.

FRONT INDICATOR LIGHTS

This appliance is equipped with 3 indicator lights on the front panel:

- CLEAN/RED colour: on with door locked during cleaning cycle
- HEATING/BLUE colour: on when cooking or cleaning temperature is reached, always on during functions Dehydrate-Proofing-Warming levels 1-2-3
- PRE-HEATING/BLUE colour: on during pre-heating period; not active for functions Dehydrate-Proofing-Warming levels 1-2-3.

The indicator lights flash intermittently (in some case together with the sound buzzer) when an error is detected. For explanation of errors, please refer to the chapter TROUBLESHOOTING GUIDE.

SOUND BUZZER

The appliance is equipped with a sound buzzer that emits a triple "beep" each time the pre-heating time is finished (not used for functions CLEAN and Dehydrate-Proofing-Warming levels 1-2-3") and a single intermittent "beep" in some case jointly with the indicator light when an error is detected (refer to chapter TROUBLESHOOTING GUIDE).

OVEN CONVECTION FAN

The appliance is equipped with an oven fan mounted inside a circular heating element, protected by a fan shield on the back of the oven cavity; it operates each time that the oven operates in the functions ROASTING, TURBO, CONVECTION BROILER, CONVECTION BAKE and DEHYDRATE.

BAKE



PREHEATING THE OVEN

Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

GETTING THE BEST RESULTS

Minimize opening the door.

Choose the right size bake ware.

Use the bake ware recommended in the recipe.

Store the broiler pans outside the oven: extra pans without food affect the browning and cooking.

Browning can depend from the type of pan used:

- For tender, golden brown crusts, use light non-stick anodized or shiny metal pans.
- For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bake ware. These may require lowering the bake temperature 25°F/-4°C.

BAKEWARE TYPE

Metal bake ware (with or without a non-stick finish), heat-proof glass, glass ceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with lips on more than one side may affect the baking time.

BAKE RACK POSITIONS

Rack level positions in the oven are numbered as in the diagram on page 19.

ONE RACK BAKING - The Bake mode is best for baking on one rack with rack level 3 and 4 used for most baked items. When baking tall items, rack level 4 may be used. Pies are best baked on rack level 4 or 5 to ensure the bottom of the crust is done without over-browning the top. When large pieces of meat or poultry are roasted such as a prime rib of beef or a turkey, rack level 4 is the preferred rack.

TWO RACK BAKING - Rack levels 3 and 5 may be used when baking on two levels. Cookies and biscuits can be cooked properly using these two racks. Casserole dishes may also be baked using these two levels.

CONVECTION

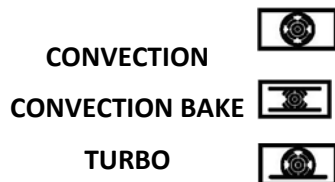


COOKING WITH CONVECTION

There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results and without having to rotate the pans. Convection also enables cooking simultaneously on multiple racks.

Low, shallow bake ware should be used with convection cooking. This allows the heated air to properly move around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food.

Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards are not suitable for convection cooking.



Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.

Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside. Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save.

Converting Conventional Baking to Convection Cooking - To convert most recipes for baked items (cookies, cakes, pies, etc.), reduce the oven temperature by 25°F/-4°C. For meats and poultry, use the temperature recommended in recipes and cooking charts.

CONVECTION BAKE

Full power heat is radiated from the bake element in the bottom of the oven cavity and partial power is radiated from the broil element. Air is circulated by the fan in the rear of the oven. It provides more even heat distribution

throughout the oven cavity for all uses. Multiple rack use is possible for baking large amounts of food. When roasting, cool air is quickly replaced - searing meats on the outside and retaining more juices and natural flavour on the inside with less shrinkage

CONVECTION

The rear element operates at full power. Air is circulated by the fan for even heating. Use this setting for food which requires gentle cooking such as pastries, soufflés or cakes.

TURBO

The rear and bottom elements operate at full power. Air is circulated by the fan for even heating. Use this setting to reduce pre-heating time of the oven or for recipes which require uniform cooking with strong heat from bottom such as pizza, focaccia, bread.

TIPS FOR CONVECTION and BAKE/CONVECTION/TURBO

Preheating the Oven

Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

Temperature Setting

When using Convection Bake, reduce the temperature recommended in the recipe by 25°F/-4°C. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. When roasting meats in convection mode, do not reduce temperature setting.

Condensation

It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than the inside of the oven, such as the control panel.

RACK POSITIONS

Large Main Oven One Rack Baking

When baking on one rack, best results are obtained in the bake mode (see Bake).

When roasting a turkey or a large piece of meat, convection bake may be used. Rack 4 is the most appropriate rack.

Two Rack Baking

Racks 4 and 2 are most appropriate when using the convection bake mode. Round cake pans should be staggered on racks 4 and 2. Rectangular (9 x 13) cake pans and cookie sheets should be placed on rack 4 directly under the one on rack 2.

This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable.

When several casseroles, frozen pies or cakes are to be baked, use racks 4 and 2.

These two racks can also be used for a large oven meal.

Bake ware Type

Aluminium bake ware gives the best browning results.

Cookie sheets with only two sides give the best results. Aluminium commercial half-sheets or professional cooking utensils may be used but baking times may be increased.

Placement

For better browning, utensils such as cookie sheets. Rectangular baking pans should be placed crosswise on the rack with the shorter side facing right and left to allow better air flow.

When baking on more than one rack, cookie sheets and rectangular (9 x 13) cake pans should not be staggered; round cake pans should be staggered.

Settings for BAKE/CONVECTION and BAKE/CONVECTION/TURBO cooking modes

These cooking modes are for baking, roasting or warming using one or two racks.

1. Select BAKE/CONVECTION or BAKE/CONVECTION/TURBO using the Selector switch.
2. Set the oven temperature using the oven temperature control knob (not over Tmax=500°F/260°C setting position). If using CONVECTION, set the oven control knob 25°F/-4°C below temperature suggested in the recipe. Do not change recipe temperature if roasting meats or poultry.

BAKING RECOMMENDATIONS

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12"x15" Cookie Sheet	375°	8 to 12 minutes
Layer Cakes	8"or 9"Round	350°	25 to 35 minutes
Sheet Cakes	9"x13" Pan	350°	30 to 40 minutes
Bunt Cakes	12 Cup	325°	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325°	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425° or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350°	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°	14 to 19 minutes
Fruit Pies	9" Diameter	425°	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400°	25 to 30 minutes
Yeast Bread, Loaves	8"x4" Loaf Pan	375°	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400°	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375	25 to 30 minutes
Yeast Cotta and Cake	12"x15" Cookie Sheet	400°	20 to 30 minutes

WARMING



SLOW COOKING AND LOW TEMPERATURE USES OF THE OVEN

In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

In addition to providing perfect temperature for baking and roasting, the oven can be used at low temperatures to keep food at the proper serving temperature and to warm plates.

Set the oven to bake and use the temperature suggested on the chart below.

There are three possible setting for WARMING mode; select in function selector (symbol) and then:

- Level 1 with temperature selector set at 200°F/95°C (internal oven setup fixed temperature of 140°F=60°C)
- Level 2 with temperature selector set at 250°F/120°C (internal oven setup fixed temperature of 170°F=77°C)
- Level 3 with temperature selector set at 300°F/150°C (internal oven setup fixed temperature of 220°F=105°C)

FOOD SAFETY

The United States Department of Agriculture recommends to NOT keep food at temperatures between 40°F/5°C to 140°F/60°C for longer than 2 hours.

Cooking raw foods below 275°F/135°C is not recommended.

FOOD	OVEN TEMPERATURE
Beef	150°F (70°C)
Bacon	200° -225°F (90 - 110°C)
Biscuits and Muffins (Covered)	175°-200°F (80 – 90°C)
Casserole (covered)	175°-200°F (80 – 90°C)
Fish and Seafood	175°-200°F (80 – 90°C)
Deep Fried Foods	200° -225°F (90 - 110°C)
Gravy or Cream Sauces (covered)	175°F (80°C)
Lamb and Veal Roasts	175°-200°F (80 – 90°C)
Pancakes and Waffles (covered)	200° -225°F (90 - 110°C)
Potatoes Baked	200°F (110°C)
Mashed (covered)	175°F (80°C)
Pies and Pastries	175°F (80°C)
Pizza (covered)	225°F (110°C)
Pork	175°-200°F (80 – 90°C)
Poultry (covered)	175°-200°F (80 – 90°C)
Vegetables (covered)	175°F (80°C)

PROOFING



In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

In PROOFING mode only the lower heating element is active to maintain a low temperature to proof bread; proofing is the rising of a yeast dough.

To activate PROOFING mode: set function selector on and set temperature selector at 150°F/65°C (corresponding to an internal oven setup fixed temperature of 100°F=38°C).

Loosely cover the bowl or pan and use any rack.

Keep the door closed and check the rising of the dough until the desired result is obtained.

Cooling fans does not operate during PROOFING.

DEHYDRATE



In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

DEHYDRATE mode dries food inside the oven by using lower heating element jointly with the oven fan.

DEHYDRATE is used to dry and/or preserve foods such as fruits, vegetables and herbs through circulation of heated air that slowly remove the moisture from items.

To activate DEHYDRATE mode: set function selector on and set temperature selector at 100°F/38°C (corresponding to an internal oven setup fixed temperature of 100°F=38°C).

Cooling fans does not operate during DEHYDRATE.

FOOD	PREPARATION	APPROXIMATE DRYING TIME (hrs)	TEST FOR DONENESS
Fruit			
Apples	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	11-15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water; 1/4" slices	10-15	Soft, pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Orange peels and slices	1/4" slices of orange; orange part of skin thinly peeled from oranges	Peels: 2-4 Slices: 12-16	Orange peel: dry and brittle. Orange slices: skins are dry and brittle, fruit is slightly
Pineapple rings	Towel dried	Canned: 9-13 Fresh: 8-12	Soft and pliable
Strawberries	Wash and towel dry. Sliced 1/2" thick, skin (outside) down on rack	12-17	Dry, brittle
Vegetable			
Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" thick, drain well.	16-23	Dry, brick red colour
Herbs			
Oregano Sage parsley And thyme And fennel	Rinse and dry with paper towel	3-5	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	3-5	Crisp and brittle

BROIL / CONVECTION BROIL



Tips for Broiling

Broiling requires constant exposure to high, intense heat. Only the upper element heats in the BROILER mode.

It is recommended that you preheat the broil element before starting to cook. Preheat until the "PRE-HEATING" light turns off (about 5-6 minutes).

Getting the Best Results

Defrost food before broiling.

Keep oven door closed during broiling.

Steaks should be more than 1" thick if rare meat is desired. Use convection broil if steaks are over 1-1/2 inches thick. Turn food over once after half cooking time. It is not necessary to turn very thin food (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness.

Use a timer. Set it for the minimum time and check the food.

Center food directly under the broiling element for best browning.

Rack Positions

Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil element.

2 - Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less thick. Also use when browning food.

3 - Use this rack position when broiling meat 1 1/8 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more thick.

3 or 4 - Use this rack when broiling chicken quarters or halves.

Utensils

A porcelain enamel broil pan is included with the range. Use metal or glass-ceramic bake ware when browning casseroles, main dishes, or bread. DO NOT use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the broil element.

Broiling Using Meat Thermometer

To more accurately define the preparation of thick steaks or chops (at least 1 1/2 inches thick), use a meat thermometer. Insert the point of the thermometer into the side of the meat reaching the center of the steak or chop.

For rare steaks, cook the first side to 90°F/30°C. For medium or well done steaks, cook the first

side to 100°F/38°C. Turn and cook the second side to desired internal temperature.

SETTING BROILER OR CONVECTION BROILER

Select BROILER to brown food on the top side only. This mode requires turning food if browning is required on both sides.

Select CONVECTION BROILER to brown food slightly also on the bottom side. This mode is preferred for browning food on both side that is too delicate for turning such as fish. The degree of browning of each side might be different.

TO SET THE OVEN TO BROILER OR CONVECTION BROILER

1. Place oven rack in desired position.
2. Set Selector Switch to BROILER or CONVECTION BROILER.
3. Set oven temperature control knob to BROILER or CONVECTION BROILER setting corresponding to 500°F/260°C fixed BROILER setting (not over Tmax=500°F/260°C or under 450°F/230°C setting position).
4. Wait until PRE-HEATING light turns off, after approximately 5-6 minutes
5. Place food in oven at desired rack position as referenced on Page 19.
6. Close oven door. The door should be closed throughout the broil cycle.

BROILING AND ROASTING RECOMMENDATIONS

FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, ½" thick	2	Broiler or convection Broiler	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

CARE AND MAINTENANCE

SELF-CLEANING THE OVEN

Electric Oven

The self-cleaning mode of your new range features a pyrolytic self-cleaning cycle. When set to the CLEAN mode, the oven reaches a high temperature of approximately 840°F/450°C that burns off all food residues from the inside of the oven.

When the oven is set for CLEAN, the cooktop burners may be used.

It is common to see smoke and/or flames during the clean cycle, depending on the content and amount of greasy residues in the oven. If the flame persists, turn off the oven and allow it to cool before opening the door and wipe off the excessive residues.

At the end of the CLEAN cycle, some grey ash or burned residue may remain inside the oven. This is a mineral deposit that does not burn or melt. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed, when the oven is cold, using a damp paper towel, sponge, or cloth.

Wipe off any smoke residue that remains on the front frame with a cleaning product suitable for oven cavity cleaning. If stains remain, use a mild liquid cleaner. The amount of smoke stain is directly related to the amount of food residues in the oven cavity before the start of the self-cleaning cycle.

Before Self Cleaning the Oven

Wipe out large spillages, grease and any loose soil that can be easily removed. Remove any soil that is outside the door seal area. This appliance is designed to clean the oven interior and the portion of the door that faces the oven cavity. The outer edges of the door and the oven cavity are not in the cleaning zone. Wipe this area clean before starting the self-cleaning cycle.

Remove all utensils and racks.

Make sure the light bulbs and glass covers are in place.

Turn on the ventilator hood above the range and leave it on until the self-clean cycle is completed (red indicator light turning off).

NOTE: FOR THE FIRST SELF-CLEANING CYCLE, REMOVE SMALL ANIMALS AND BIRDS FROM THE KITCHEN AND SURROUNDING AREAS. OPEN A NEARBY WINDOW FOR ADDITIONAL VENTILATION.

Door Lock

When the CLEAN cycle starts, the automatic door lock cycle begins. Check the door to confirm that it is locked. You can stop the self-cleaning cycle

by turning the function selector to the OFF position. The CLEANING light will turn off only after the oven has cooled below 500°F/260°C and the automatic door lock has completed its cycle to the open position.

NOTE: MAKE SURE THAT THE OVEN DOOR IS LOCKED AT THE BEGINNING OF THE SELF-CLEANING CYCLE.

To Set/Start Self-Clean cycle

1. Check that the oven cavity is completely empty and the oven door correctly closed.
2. Select CLEAN function on oven function selector.
3. Set temperature selector to CLEAN.

After these 3 steps the cooling fans will activate, the oven door will lock automatically after 60 seconds and both the pre-heating and clean light indicators will turn on.

As soon as clean light turns on check to ensure that the oven door is correctly locked.

At the End of the Self-Clean cycle

The self-cleaning cycle lasts approximately 2-2 ¼ hours; 30-40 minutes for pre-heating the oven (pre-heating and clean light both on), 60 minutes for actual cleaning (heating and clean light both on), 30-35 minutes for cool-down (only clean light on).

When the CLEAN light is turned off the oven door is unlocked. This will happen when the oven temperature drops below 460-500°F/240-260°C about.

At the end of the cycle turn both the oven mode selectors and the temperature to the OFF position.

Cleaning Hints

1. The porcelain enamel finish is acid resistant, but not acid proof. Acidic food, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped off and not allowed to bake onto the porcelain during the next use.
2. Remove the oven racks.
3. The heating elements in the oven do not require cleaning; the elements burn themselves clean when the oven is in use. Elements are permanently connected. It is not necessary to clean the broiler shield above the broil element.

CAUTION

The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.

MAINTAINING YOUR RANGE

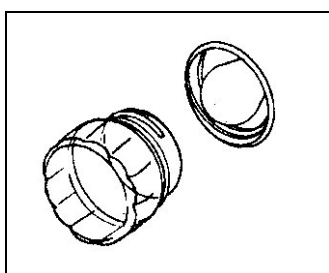
REPLACING THE OVEN LIGHT BULBS

WARNING!

Disconnect power before servicing unit.

To replace the oven light bulb, unscrew the protection cap that projects out inside the oven.

NOTE: Touching the bulb with fingers may cause the bulb to burn out. Always use protective glove or use a cloth to remove the bulb.



CLEANING YOUR RANGE

ATTENTION

During cleaning operation never move the appliance from its foreseen original installation position.

ATTENTION!

Never use abrasive cleaners!

Scratches on the stainless steel surfaces are permanent.

Do not clean the range when hot!

Cleaning after installation: use a stainless steel cleaning product or wipe to eliminate the glue residues of the blue protection film after removal.

Cleaning the induction hob:

Before carrying out any operations, disconnect the appliance from the electricity supply.

The ceramic hob must be cleaned regularly, preferably after each use, when the residual heat warning lights have gone out.

Any marks left by the use of pans with aluminium bottoms can be wiped off with a cloth dipped in vinegar.

If burnt residues are left after cooking, remove them with the scraper provided, rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the use of chemicals for daily cleaning of the hob.

In any case, abrasive or corrosive cleaners (e.g. powder products, oven cleaner sprays, stain removers and metal scouring pads) must never be used.

Cleaning stainless steel: for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

Cleaning Enamel: enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids! Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

Cleaning glass door: clean the glass using a non-abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

ATTENTION: while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.

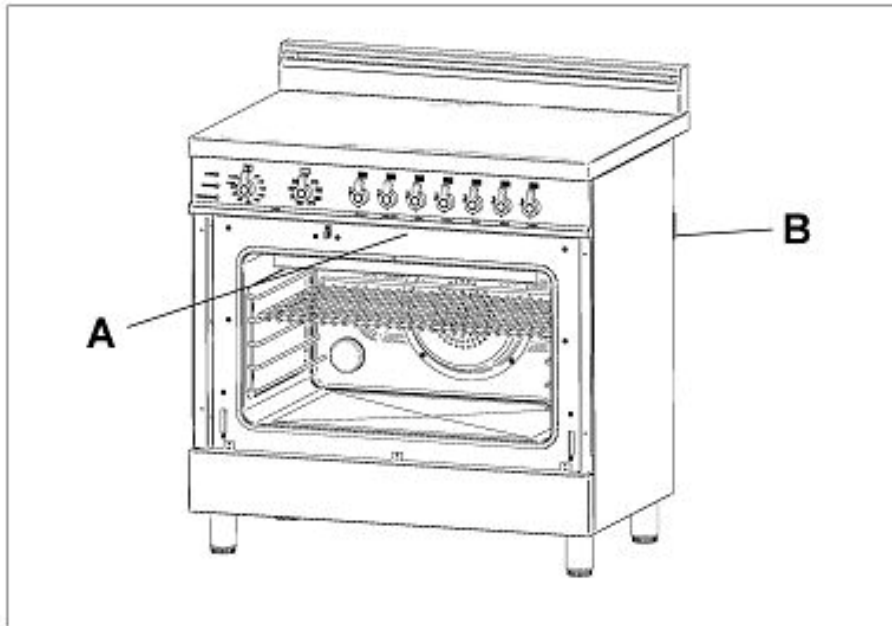
ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

TROUBLESHOOTING GUIDE

OVEN PROBLEM	POSSIBLE CAUSES AND/OR REMEDY
Range does not function	Range is not connected to electrical power. Ask a professional to check power circuit breaker, wiring and fuses.
Self-clean cycle does not activate	Door is not shut tight enough for automatic door latch to lock
Broil does not work	Temperature control knob is rotated too far past broil position (500°F); PRE-HEATING indicator will light intermittently
Door does not open	Oven is still in self-clean mode. Door latch will release when safe temperature is reached.
Oven light does not work	Light bulb is burned out. Range is not connected to power/ clean is cycle on
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait 5 minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
PRE-HEATING indicator lights up intermittently and sound alarm on	This is a FAULT alarm indicating the failure of the cooling fan/s. Try resetting by turning both selectors to the OFF position. If the error is not repaired, call a qualified technician for diagnosis and repair. If not repaired, this error indicator will appear again within 10 seconds once the oven is activated in any functions for which cooling fans are required to operate, preventing the use of the oven. Set both selectors to OFF position and call a qualified technician for repair.
HEATING indicator light turned on intermittently and with sound alarm on	This is a FAULT indicating failure of the oven sensor temperature probe; in this case cooling fans will start automatically. To reset, switch both selector to the OFF position. To stop buzzer and light indicator, disconnect the appliance from the main electrical supply and call a qualified technician for repair.
CLEAN indicator light on intermittently and sound alarm on	Electrical power failure happening during cleaning cycle operation; cleaning cycle interrupted; cooling fans remains both activated; the error will be reset by putting two selectors in OFF position; repeat cleaning cycle if needed after 3-4 hours.
CLEAN indicator light turned on intermittently, sound alarm off	Interruption/Stop of an incomplete cleaning cycle due to a intentional or accidental displacement of one of the two oven selectors from CLEAN position during cleaning cycle operation; put both selectors in OFF position, wait that door latch unlocks the door when oven temperature is dropped below 500°F(260°C) and then re-select a desired oven function.
PRE-HEATING indicator light on intermittently, sound alarm on	Wrong temperature knob selection in oven functions BROILER or CONVECTION BROILER (temperature knob positioned not at 500°F position, over Tmax or under 450°F position); select OFF position and then 500°F on temperature selector; Or wrong temperature knob selection for oven functions BAKE, CONVECTION BAKE; TURBO, CONVECTION (temperature knob positioned over Tmax=500°F position); select OFF position and then the desired temperature under Tmax position on temperature selector.

LOCATION OF APPLIANCE TAGS

The rating tag shows the model and serial number of your range. It is located under the front edge of the range cooktop, and is visible when the oven door is open (see illustration)



A= Rating tag(s) located under front edge of cooktop

B= Wiring / schematic diagram placed behind backside panel and on installation booklet

IMPORTANT APPLIANCE INFORMATION

MODEL

DATE INSTALLED

DEALER

INSTALLER

SERVICER



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